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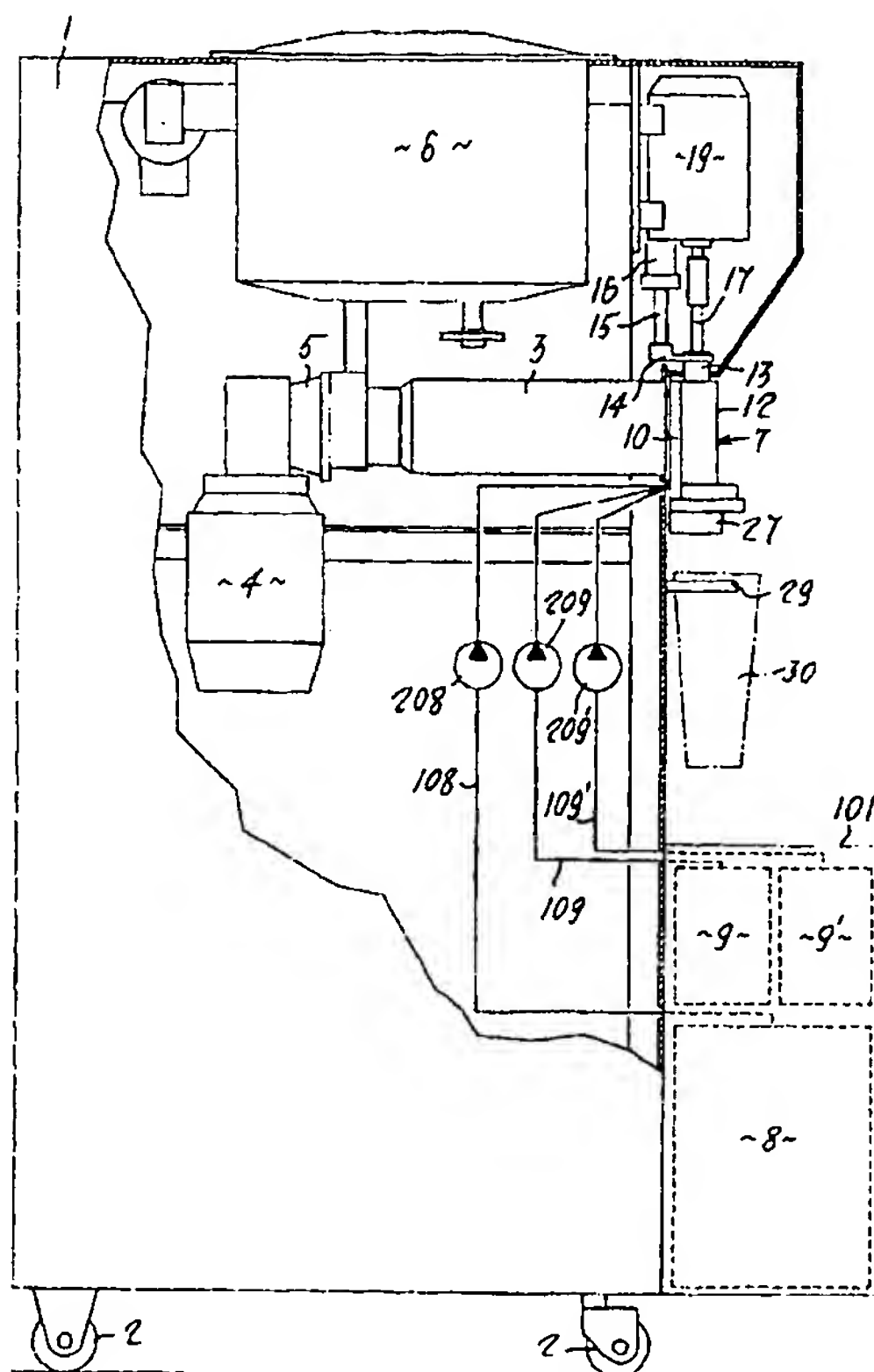
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(54) Title: COMBINED MACHINE FOR THE PRODUCTION OF BOTH PLAIN AND SYRUP-DRESSED ICE CREAM AND
SHAKES



(57) Abstract: Combined machine for the production of both ice cream and shakes, comprising a refrigerating unit, a freezing chamber (3) equipped internally with a stirrer, a tank (6) for the liquid ice cream mixture supplied into the freezing chamber (3), and a dispensing hatch which closes the front end of the freezing chamber (3). Said hatch (7) comprises a cylinder (12) provided with a radial aperture (24) communicating with the freezing chamber (3) and provided, downstream of said aperture (24), with a plurality of radial apertures (21, 22, 23) communicating, via pumps (208, 209, 209') arranged in between, with tanks (8, 9, 9') containing respectively a diluting liquid and one or more dressing syrups; a tubular piston (13) sliding inside this cylinder from a first rest position in which it closes off both said apertures (21, 22, 23) and said aperture (24) into a second position in which it opens all these apertures; means for actuating said piston; a spindle (17) supported in a rotatable and axially slidable manner inside the tubular duct of said piston (13) and provided at one end with a small rotor (20) housed inside a flared compartment (112) of the end of said cylinder (12) upstream of said dispensing nozzle (28); and means for performing rotation of said spindle (17).

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